

DEER MANOR



ORGANIC

GOURMET

MUSHROOMS

[https://www.notonthehighstreet.com/
DeerManorGourmetMushrooms](https://www.notonthehighstreet.com/DeerManorGourmetMushrooms)



About

Deer Manor is a multi-award-winning, estate-based, organic gourmet mushroom farm nestled in the wilds of Scotland's Southern Uplands. A multi-generational, family-owned, do-gooding enterprise; we feature regularly in the press, including on BBC, and are the mushroom farmers of choice for many of the nation's finest private chefs, restaurants and specialist farm shops. We're thrilled to share our beautiful produce through Not On The High Street.

Founded on the principles of Conscious Capitalism. we believe that environmental stewardship + community benefit go hand-in-hand with growing delectable mushrooms for our customers. Far more than 'just' mushroom farmers, we use our mushrooms as a force for good to elevate our customers, community, employees, environment, mind + body.



Our Spectacular Location

Located in the rugged hills of Dumfries + Galloway, where nature reigns supreme, we have an immediate relationship with – and responsibility to – the majestic environs that surround us. Here, rare birds soar overhead, fish flit in meandering burns, and deer + red squirrels roam. The air is fresh, remote and pure, and our mushrooms absorb nothing but the organic goodness that nature intended. As a consequence, our mushrooms are as beautiful as our surroundings.



Our Patient Processes



01.

Spores + mycelium harvested from deeply nourishing, tasty mushrooms are cultured + left to grow in a nutrient-rich, sterile broth.

Takes 3-6 weeks

02.

In sterile conditions, the mycelium-rich broth is mixed with steam-sterilised grain or wild bird seed + placed in warm, dark conditions to colonise.

Takes 5-8 weeks



03.

In sterile conditions once more, the colonised grain is mixed with steam-sterilised organic Scottish wheatbran + virgin hardwood sawdust to make logs. These logs are then rested in warm, dark conditions which simulate mycelium colonising underground during summer.

Takes 1-6 months

04.

Once colonised, the logs are shocked out of their slumber + placed in a windy, humid + cool environment. This 'cold shock' simulates autumn + encourages mushrooms to fruit.

Takes 1-12 weeks



The background image is a scenic landscape. In the foreground, a deer stands in a field of tall, golden-brown grass, looking towards the right. The middle ground shows a river with white water rapids flowing over dark, mossy rocks. The background is a lush green hillside. The title 'Our Earth-Enriching Processes' is written in a black, serif font on a light beige rectangular background at the top of the page.

Our Earth-Enriching Processes

Our processes form the virtuous, earth-enriching cycle that nature intended. Our innovative grow spaces use less land, water + energy than comparably nutritious foods. Our mushrooms are grown on by-products from organic flour + artisan wood mills, and our cold water, energy-reducing processes reduce our footprint further. Our packaging is recyclable, compostable + biodegradable too.

What's more, we gift spent compost to local farmers, use unobtrusive, sensitive lighting which encourages wildlife, and provide wildlife shelters with release sites for rehabilitated animals. And, by highlighting provenance and the beauty of Scottish grown produce, we aim to educate customers away from inferior imports.

Ever-present in our community, we give workshops on low tech mushroom cultivation and cooking to groups including at-risk families, those living with illnesses and disabilities, and care leavers. We've also created a one-of-a-kind fungi fun adventure pack for children, FungiUnearthed, to inculcate a love of fungi and respect for the earth in the next generation.

By doing our bit, we hope to be the change we need to see.

Our Exquisite Mushrooms

CERTIFIED ORGANIC · PATIENTLY FARMED

PINK OYSTER

Delicate + umami with floral earthy notes. Mildly chewy + bacon-like after extended cooking.



LION'S MANE

Succulent, sweet and mild with gentle earthy notes. Juicy, lobster-like texture.



DRYAD'S SADDLE

Mild and peppery with a chewy and meaty texture.



Our Exceptional Mushrooms

CERTIFIED ORGANIC · PATIENTLY FARMED

FRECKLED CHESTNUT

Meaty, creamy + umami with sweet earthy notes. Fleeshy, tender + aromatic.



BLACK PEARL KING

Sweet, umami + earthy. Hearty, meaty with hints of pepper + velvet.



NAMEKO

Nutty and slightly sweet with a firm, gelatinous texture.



BLUE OYSTER

Mild, understated + gently umami. Hints of sweet nuts + anise.



Plus One-of-a-Kind:

CERTIFIED ORGANIC · PATIENTLY FARMED



Reishi



Enoki



Shiitake



Maitake



Cordyceps



Coral Tooth



Nameko



Shimeji



Pioppino


and more!



Care

Our mushrooms should be refrigerated and kept in their breathable paper bag, never plastic, to prevent sweating. Best enjoyed within 7 days, we recommend that mushrooms are always cooked before being eaten. For stocks or soups, you can freeze fresh mushrooms and use directly in cooking without thawing. Alternatively, for long-term preservation, our mushrooms can be dehydrated using a low oven, a purpose-built dehydrator, or the sun (if you're lucky!). Our mushrooms are organic, wilderness-pure and deeply nourishing so ideal for use in medicinal tinctures and supplements (indeed we grow for many supplement companies). Simply steep your mushrooms in high-proof, neutral grain alcohol for 6-8 weeks and take a few drops per day (if pregnant or with health concerns, always consult a medical professional).

Nutrition



Mushrooms are mentioned in the UK government's EatWell Guide for good reason, and Deer Manor's organic mushrooms, in particular, burst with as-nature-intended, wilderness-pure benefits. Beautiful, deeply nourishing, nutrient-dense 'superfoods', the mushrooms that we grow are celebrated for their fabled anti-cancer properties, the ability to relieve symptoms of anxiety and depression, combat insomnia, reduce heart disease risk, help manage diabetes, help with weight-loss, boost the immune system and fight inflammation and oxidative stress (and more!). As a family-owned, do-gooding farm, it's incredibly important to us that our mushrooms are as good for the body as they are beautiful to look at and delicious to eat. As a family, we're really proud of the mushrooms that we grow and the benefits they can bring!

Inspiration



Deer Manor's mushrooms are celebrated for their versatility by chefs and restaurants nationwide. While our mushrooms seamlessly substitute for typical supermarket varieties, private chefs and top-tier restaurants leverage their unique qualities to elevate meals in extraordinary ways. From dinners to drinks and desserts, our mushrooms bring Michelin-star magic to the home kitchen. For instance, our chef-customers:

- Craft "Mushroom Mince" by blending mushrooms with meat for a natural flavour boost.
- Use Lion's Mane as a delectable crab/lobster substitute, accentuated with a dash of Worcestershire sauce for a seafood twist.
- Grill sliced Black Pearl mushrooms to perfection on a BBQ or high heat, offering an exquisite steak alternative.
- Elevate breakfast with Sakura Pink Oysters, cooked on high dry heat for an extended time, creating a mouthwatering 'vegan bacon.'
- Dehydrate mushrooms to sprinkle on smoothies or on greens for an unexpected umami kick.
- Mix cooked mushrooms into dough, like focaccia, to make delightful breads.
- Steep mushrooms in olive oil and garlic, creating a rich, mushroom-infused oil.



Inspiration

The headlining dish in many Michelin-starred restaurants, our mushrooms also inspire chefs to:

- Simmer them in broths or soups, crafting rich umami elixirs that establish a profound flavor base.
- Elevate sauces by finely chopping mushrooms, imparting depth and complexity to culinary creations.
- Experiment with finely diced mushrooms in ceviche recipes, introducing a unique twist to this classic dish.
- Create tantalizing mushroom tartare by finely chopping our varieties, pairing them with complementary ingredients for a delightful appetizer.
- Develop sophisticated mushroom gastriques, combining mushrooms with vinegar and sugar for a versatile and tangy sauce.
- Explore the sweet side with mushroom-infused Tiramisu, where our mushrooms contribute a subtle earthy undertone.
- Infuse panna cotta with the essence of mushrooms, creating a unique and savory twist on this classic dessert.

And so much more. Though limited in space here, we invite you to be inspired by hundreds of chef-designed recipes in our cookbook.



Appetite Whetted?

Our cookbook,
DEER MANOR DELIGHTS,
boasts hundreds of recipes.

Grow Your Own



*Our grow kits bring Deer Manor
magic to your home.*

Inspire Curious Children



From making electricity with fungi to growing mushrooms on clothes, FungiUnearthed, available at

<https://www.notonthehighstreet.com/DeerManorGourmetMushrooms>

is the ultimate STEM, kid approved, fungi adventure pack.

Thank You for Your Support



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